

*Fisher & Paykel*

Freestanding cooker  
OR90SDBSI models

**Installation instructions  
and User guide**

NZ AU GB IE



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## ***Important!***

### **SAVE THESE INSTRUCTIONS**

*The models shown in this User Guide may not be available in all markets and are subject to change at any time. For current details about model and specification availability in your country, please go to our website [www.fisherpaykel.com](http://www.fisherpaykel.com) or contact your local Fisher & Paykel dealer.*

## 2 Safety and warnings

### Installation

#### WARNING!



##### Electrical Shock Hazard

If the ceramic glass cooktop surface becomes cracked, switch the appliance off at the mains power supply and call an Authorised Service Agent.

Always disconnect the cooker from the mains electricity supply before carrying out any maintenance operations or repairs.

Failure to follow this advice may result in death or electrical shock.

#### WARNING!



##### Cut Hazard

Take care - panel edges are sharp.

Failure to use caution could result in injury or cuts.

## *Important safety instructions*

### General

- *To avoid hazard, follow these instructions carefully before installing or using this product.*
- *Please make this information available to the person installing the product as it could reduce your installation costs.*
- *Installation must comply with your local building and electricity regulations.*
- *Failure to install the cooker correctly could invalidate any warranty or liability claims.*
- *Some appliances have a protective film. Remove this film before using the cooker.*
- *Do not modify this appliance.*
- *Do not operate your appliance by means of an external timer or separate remote-control system.*
- *This appliance is to be installed and serviced only by an authorised person.*

## Electrical

- *This cooker is to be installed and connected to the electricity supply only by an authorised person.*
- *If the installation requires alterations to the domestic electrical system, call a qualified electrician. The electrician should also check that the electrical system is suitable for the electricity drawn by the cooker.*
- *The appliance must be connected to the mains electricity supply, checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.*
- *A suitable disconnection switch must be incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations. The switch must be of an approved type installed in the fixed wiring and provide a 3 mm air gap contact separation in all poles in accordance with the local wiring rules.  
In Australia and New Zealand, a switch of the approved type with a 3 mm air gap must be installed in the active (phase) conductor of the fixed wiring.*
  
- *The switch must always be accessible.*
- *The power supply cable must not touch any hot parts and must be positioned so that it does not exceed 75 °C at any point.*
- *To connect the cooker to the mains electricity supply, do not use adapters, reducers or branching devices as they can cause overheating and burning.*
- *This cooker must be connected to a suitable double pole control unit adjacent to the cooker. No diversity can be applied to this control unit.*
- *If the electrical supply cord is damaged, it must only be replaced by an authorised person.*
- *In Australia and New Zealand: this cooker must be connected to electrical supply using V105 insulated cable.*
- *In New Zealand, this appliance must be connected to the electrical supply using a cable fitted with an appropriately rated plug. The plug must be compatible with the socket-outlet fitted to the final subcircuit in the fixed wiring that is intended to supply the appliance.*
- *In United Kingdom and Ireland: this cooker must be connected to electrical supply using H05RR-F or H05VV-F insulated cable.*
- *The cooker must be earthed.*

## Operation

Your freestanding cooker has been carefully designed to operate safely during normal cooking procedures. Please keep the following guidelines in mind when you are using it:

### ! WARNING!



#### Explosion Hazard

Do not store flammable materials such as gasoline near the cooktop.  
Do not store flammable material in the oven or storage compartment.  
Do not spray aerosols near the cooktop during use.  
Failure to follow this advice may result in death or serious injury.

### ! WARNING!



#### Electrical Shock Hazard

Switch the cooker off at the wall before replacing fuses or the oven lamp.  
If the cooktop surface is cracked, switch the appliance off at the wall. Contact an accredited service provider to repair it, and do not use until it has been repaired.  
Failure to do so may result in death or electrical shock.

### ! WARNING!



#### Health Hazard

This appliance complies with electromagnetic safety standards.  
However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.  
Failure to follow this advice may result in death.

### ! WARNING!



#### Hot Surface Hazard

Accessible parts may become hot when this cooker is in use.  
To avoid burns and scalds keep children away.  
Do not let body, clothing or any item other than suitable cookware contact with the ceramic glass until the surface is cool.  
Never leave metal objects (such as kitchen utensils) or empty pans on the cooktop as they can become hot very quickly.  
Beware: magnetisable metal objects worn on the body may become hot in the vicinity of the cooktop. Gold or silver jewellery will not be affected.  
Keep children away.  
Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.  
Do not touch hot surfaces inside the oven.  
Use oven mitts or other protection when handling hot surfaces such as oven shelves or dishes.  
Take care when opening the oven door.  
Let hot air or steam escape before removing or replacing food.  
Do not touch the cooktop components, burners, trivets/pan supports or the base when hot.  
Before cleaning, turn the cooker off and make sure it is cool.  
Failure to follow this advice could result in burns and scalds.

## Important safety instructions

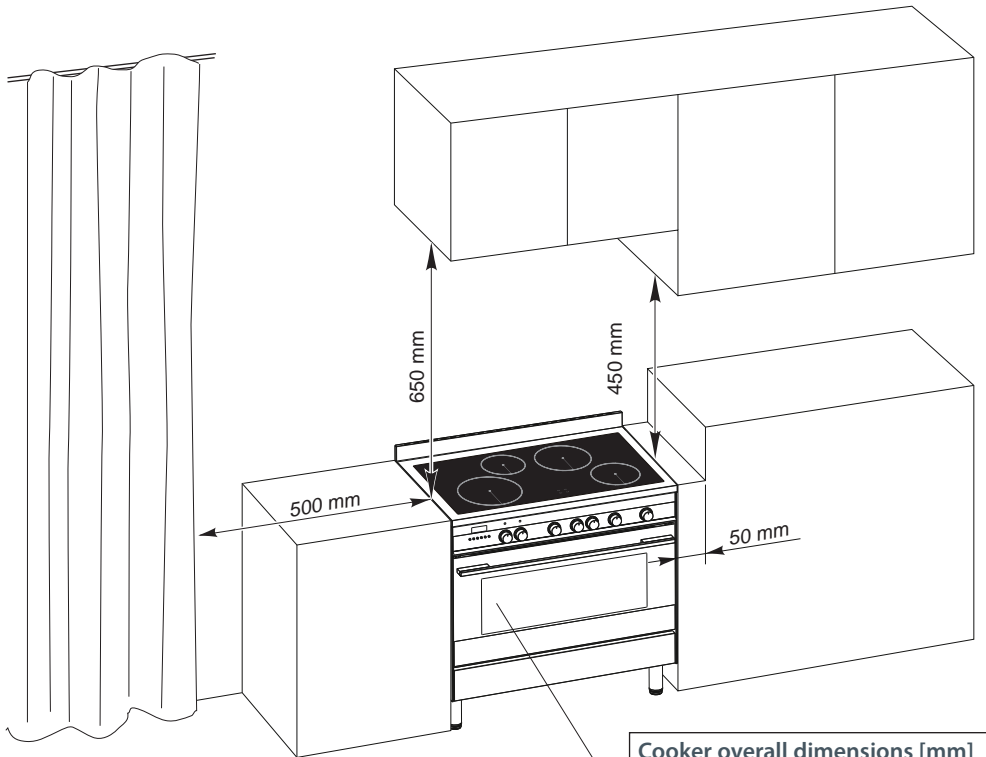
- *Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.*
- *Isolating switch: make sure this cooker is connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.*
- *Household appliances are not intended to be played with by children.*
- *Children, or persons with a disability which limits their ability to use the appliance, should have a responsible person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.*
- *Safe food handling: leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.*
- *Do not place aluminium foil, dishes, trays, water or ice on the oven floor during cooking as this will irreversibly damage the enamel.*
- *Do not line the walls with aluminium foil.*
- *Do not stand on the door, or place heavy objects on it.*
- *Do not place or leave any magnetisable objects (eg credit cards, memory cards) or electronic devices (eg computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.*
- *We recommend using plastic or wooden kitchen utensils for cooking with your induction cooktop.*
- *After use, always turn off the cooking zones. Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.*
- *Do not place or drop heavy objects on your cooktop.*
- *Do not stand on your cooktop.*
- *Do not use pans with jagged edges or drag pans across the ceramic glass surface as this can scratch the glass.*
- *Do not use harsh abrasive cleaners or sharp metal scrapers to clean the ceramic glass cooktop and the oven door glass since they scratch the surface, which may result in shattering of the glass.*
- *Some heavy-duty and nylon scourers can scratch the ceramic glass cooktop. Always read the label to check if your scourer is suitable for cleaning ceramic glass cooktops.*
- *The heating of magnetic tins is forbidden! Closed tins may explode by exceeding pressure while heating. There is a burning risk with open tins as well, because the integrated temperature protection can't work well.*
- *Do not use a steam cleaner to clean any part of the cooker.*
- *Do not use glassware on the ceramic glass cooktop. Do not use pans with rough circular machined base.*
- *Do not place aluminium foil or plastic dishes on the ceramic glass cooktop.*
- *Do not let large saucepans or frying pans overlap the bench as this can deflect heat onto your benchtop and damage the surface.*
- *Do not let large saucepans, frying pans or woks push any other pans aside. This could make them unstable or deflect heat onto your benchtop and damage the surface.*
- *Saucepan handles may be hot to touch. Keep handles out of reach of children.*
- *If the electrical supply cord is damaged, it must only be replaced by an authorised person.*
- *This cooker is not to be used as a space heater, especially if it is installed in marine craft or in a caravan.*

## Dimensions and clearances

- The cooker must be installed no less than 50 mm away from any side walls which exceed the height of the cooktop.
- The cabinetry surrounding the cooker must be made of heat-resistant material and must be able to withstand temperatures of 65 °C above room temperature.
- Do not install the cooker near flammable materials (eg curtains).
- If you stand the cooker on a pedestal, make sure you provide safety measures to keep it in place.

### Installing the cooker above a plinth without fitting the adjustable feet

In that case the cooker stands directly above the plinth; make sure you provide safety measures to keep it in place. Revise the installation dimensions accordingly considering that the feet have the following measures: min 155 mm - max 180 mm.




#### Cooker overall dimensions [mm]

- height: min 892 - max 917
- product width: 898
- depth: 600
- cavity width: 900

Fig. 1 Dimensions and distances from cooker



## Locating the area for electrical connection

 Area for electrical connection

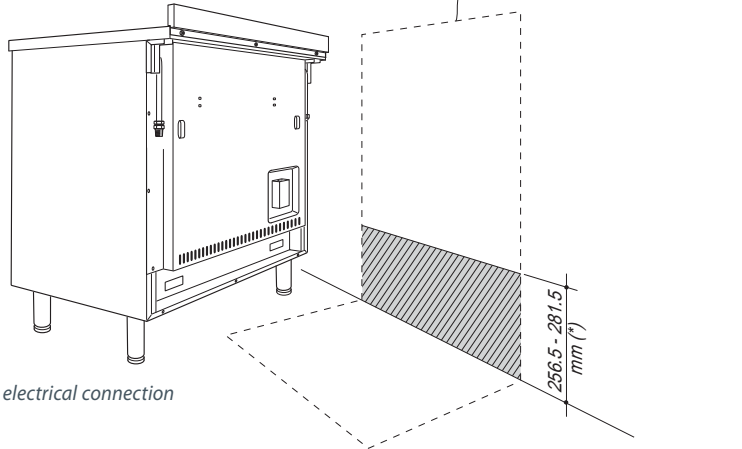


Fig. 2 Area for electrical connection

(\*) Depending on feet adjustment

## Fitting the adjustable feet

### **Important!**

*It is possible to install the cooker above a plinth without fitting the adjustable feet. In that case the cooker will stand directly above the plinth; make sure you provide safety measures to keep it in place.*

Fit the adjustable feet before using the cooker.

- 1 Rest the rear of the cooker on a piece of the polystyrene packaging, exposing the base for fitting the feet.
- 2 Fit the four feet by screwing them tight into the support base as shown.

## Levelling the cooker

Level the cooker by screwing the feet in or out, as shown in Fig.5.

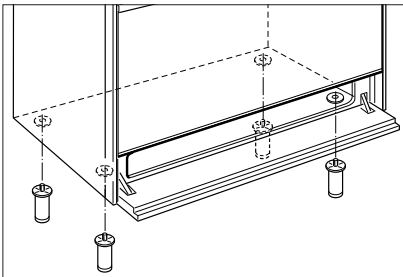


Fig. 3 Location of feet

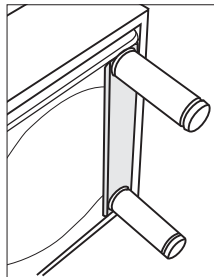


Fig. 4 Top of feet to be screwed in tightly

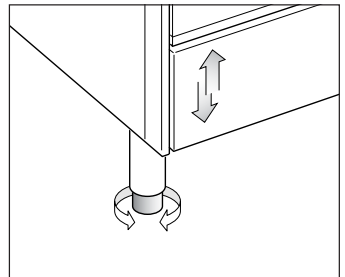


Fig. 5 Levelling the cooker

## Moving the cooker

### **Important!**

To prevent damaging the adjustable feet, ensure the cooker is always lifted by two people.

Do not lift the cooker by the door handles.

**DO NOT DRAG** the cooker. Lift the feet clear of the floor.

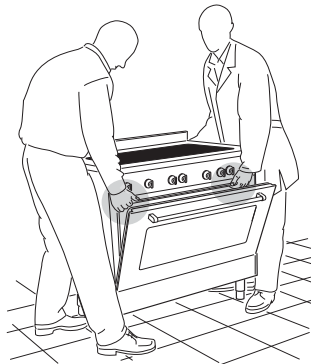


Fig. 6 Correctly lifting the cooker

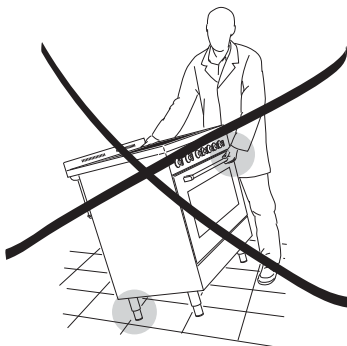


Fig. 7 Incorrectly moving the cooker



Fig. 8 Incorrectly lifting the cooker

## Fixing the backguard

Before installing the cooker, assemble the backguard "C".

- The backguard "C" can be found packed at the rear of the cooker.
- 1 Before assembling, remove any protective film/adhesive tape.
  - 2 Remove the two spacers "A" and the screw "B" from the rear of the cooktop.
  - 3 Assemble the backguard as shown and fix it by screwing the central screw "B" and the spacers "A".

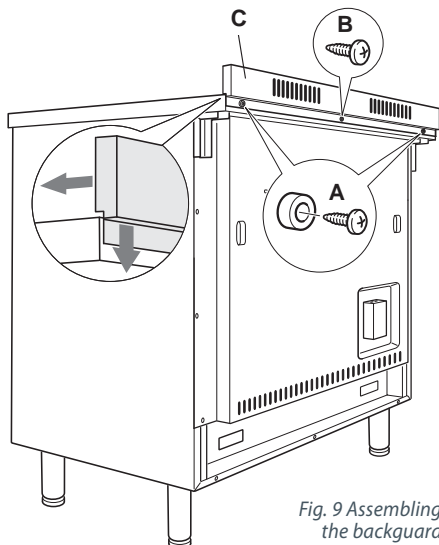


Fig. 9 Assembling the backguard

## Fitting the anti-tilt bracket

### **Important!**

To restrain the appliance and prevent it tipping accidentally, fit a bracket to its rear to fix it securely to the wall.

For New Zealand and Australia only: make sure you also fit the supplied lock pin to the anti-tilt bracket.

If installing the cooker above a plinth (without fitting the adjustable feet), revise the installation dimensions accordingly considering that the feet have the following measures: min 155 mm - max 180 mm.

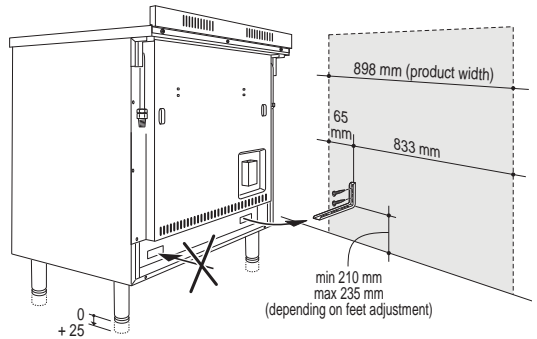


Fig. 10a Fitting the anti-tilt bracket

To fit the anti-tilt bracket:

- 1 After you have located where the cooker is to be positioned, mark on the wall the place where the two screws of the anti-tilt bracket have to be fitted. Please follow the indications given in Fig.10a.
- 2 Drill two 8 mm diameter holes in the wall and insert the plastic plugs supplied.

### **Important!**

Before drilling the holes, check that you will not damage any pipes or electrical wires.

- 3 Loosely attach the anti-tilt bracket with the two screws supplied.
- 4 Move the cooker to the wall and adjust the height of the anti-tilt bracket so that it can engage in the slot on the cooker's back, as shown in Fig.10a.
- 5 Tighten the screws attaching the anti-tilt bracket.
- 6 Push the cooker against the wall so that the anti-tilt bracket is fully inserted in the slot on the cooker's back.
- 7 New Zealand and Australia only: access the bracket and fit the lock pin;
  - Open the pivoting panel (Fig. 10b).
  - Fit the lock pin through the bracket, as shown (Fig.10c).
  - Close the pivoting panel.

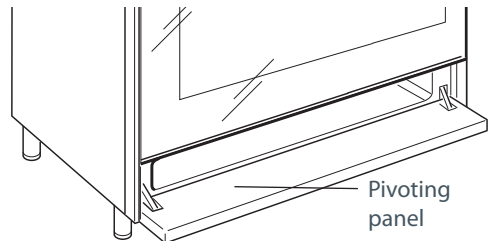


Fig. 10b Opening the pivoting panel

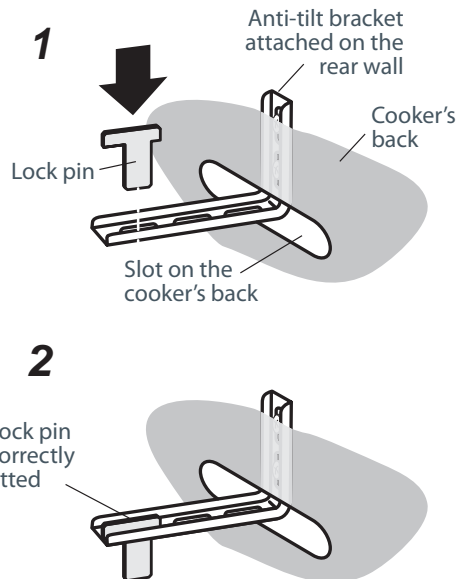


Fig. 10c New Zealand and Australia only: fitting the lock pin through the bracket

## 10 Installation instructions

### Connecting the power supply cable

#### **Important!**

*This cooker must be connected to the electricity supply only by an authorised person.*

To connect the power supply cable to the cooker, it is necessary to:

- 1 Unhook the terminal board cover by inserting a screwdriver into the two hooks 'A' (fig. 11).
- 2 Unscrew the screw 'D' and open completely the cable clamp 'E' (figs. 13).
- 3 Position the U bolts 'F' onto terminal board 'G' (figs. 13) according to the diagrams in fig. 12.
- 4 Connect the phase, neutral and earth wires to terminal board 'G' according to the diagrams in figs. 12 - 13.
- 5 Strain the feeder cable and block it with cable clamp 'E' (by screwing screw 'D').
- 6 Close the terminal block cover (check the two hooks 'A' are correctly hooked).

#### **Important!**

*To connect the power supply cable DO NOT unscrew the screws fixing the cover plate behind the terminal block.*

**WARNING:** *If the power supply cable is damaged, it must be replaced only by an authorised service agent in order to avoid a hazard.*

### Voltage and power consumption

220-240/380-415 V 3N~ 50/60 Hz 11080 W (diversity not applied)

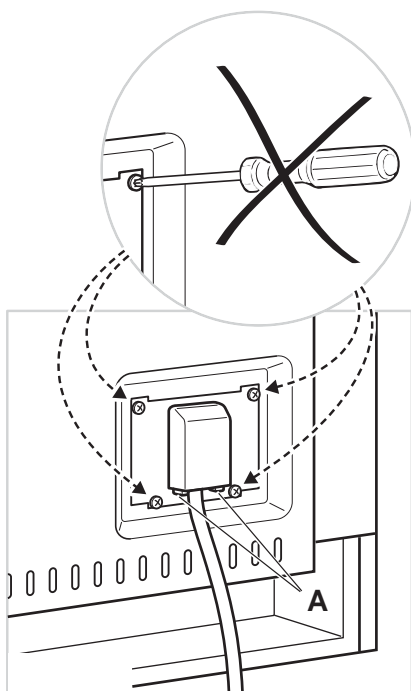


Fig. 11 Terminal block

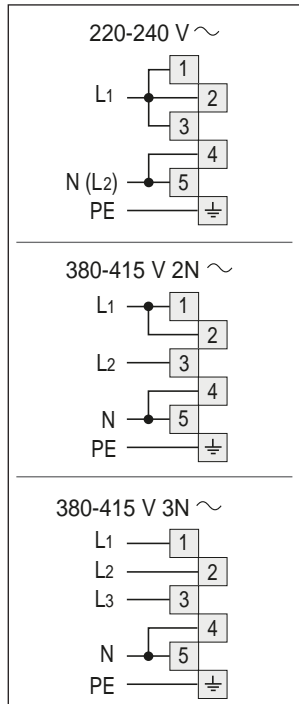


Fig. 12 Connection diagrams

## Feeder cable section

- *In Australia and New Zealand: this cooker must be connected to electrical supply using V105 insulated cable.*
- *In United Kingdom and Ireland: this cooker must be connected to electrical supply using H05RR-F or H05VV-F insulated cable.*

220-240 V~	3 x 6 mm <sup>2</sup> (*)
380-415 V 3N~	5 x 2,5 mm <sup>2</sup> (*)
380-415 V 2N~	4 x 6 mm <sup>2</sup> (*)

\* Connection with wall box connection.

- Diversity factor applied.

- A diversity factor may be applied to the total loading of the appliance only by a suitably qualified person.

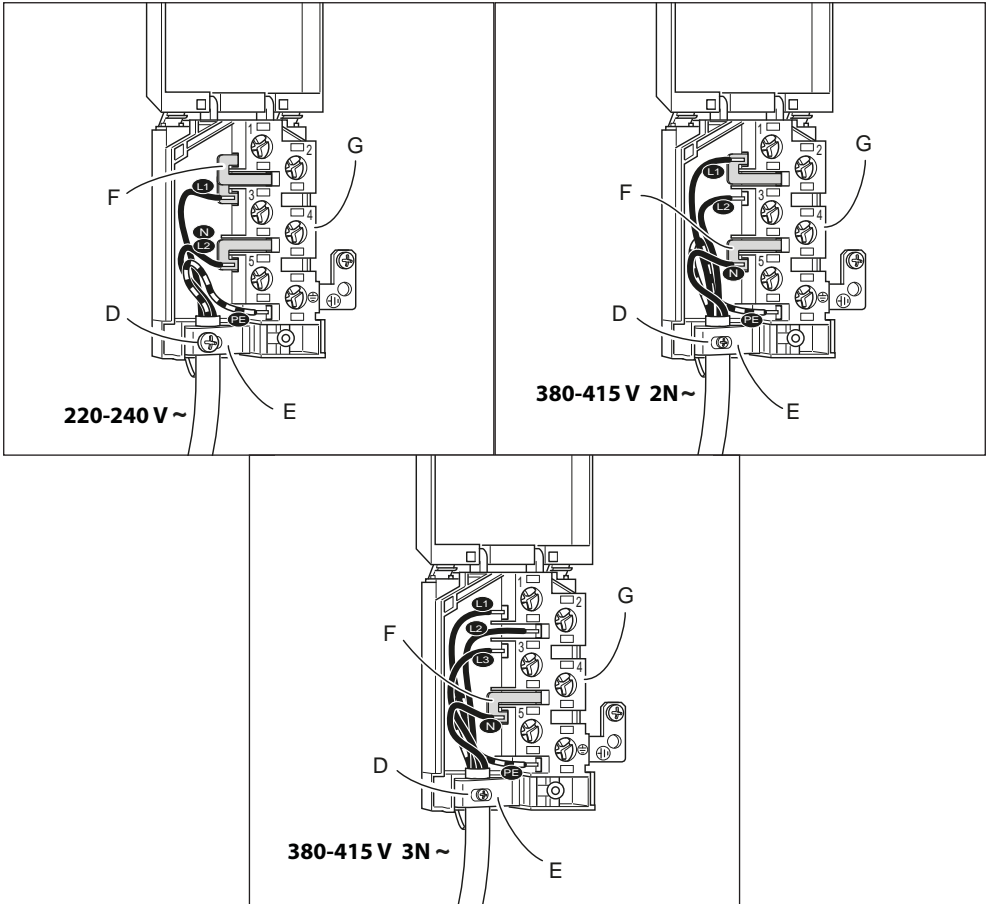
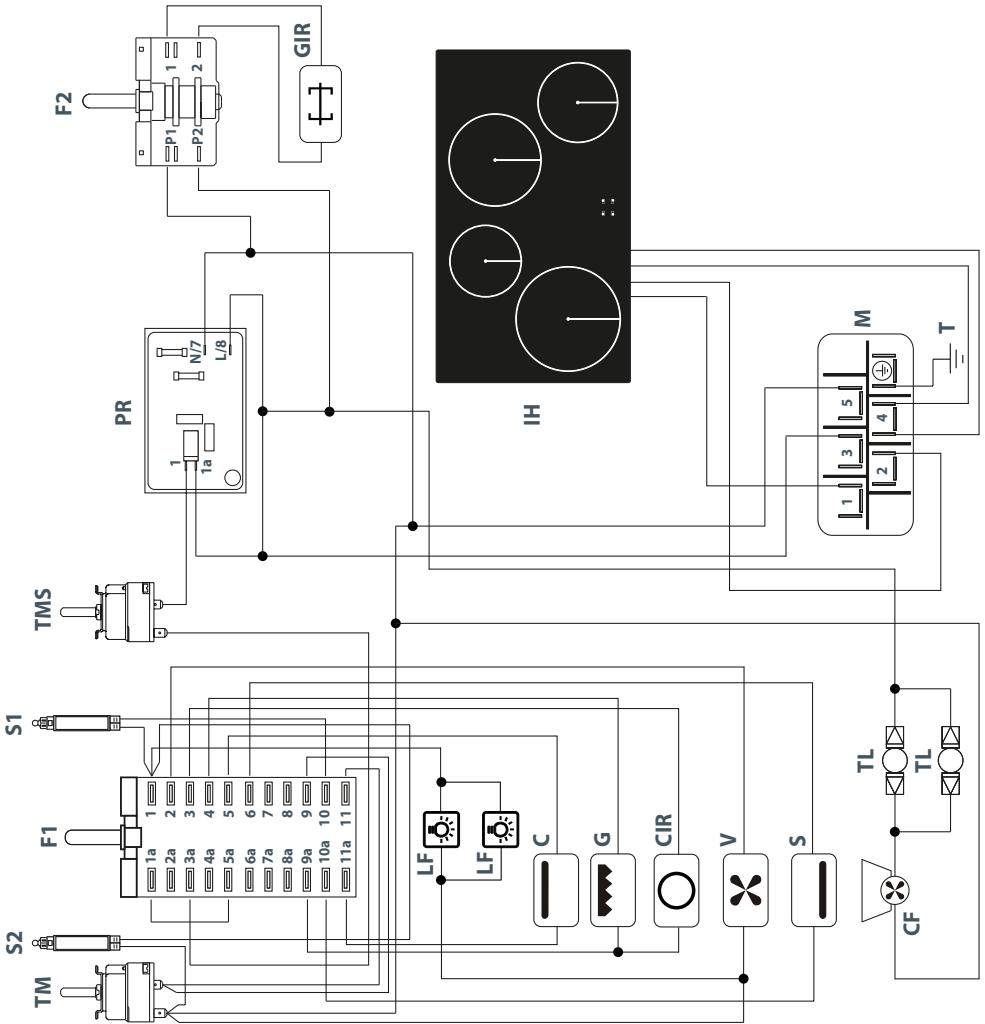


Fig. 13 Connection diagrams

Wiring diagram



## Wiring diagram key

<b>F1</b>	Oven function selector (switch)
<b>TM</b>	Oven thermostat
<b>TMS</b>	Safety thermostat
<b>TL</b>	Thermal overload (n.o.)
<b>S1</b>	Oven temperature indicator light
<b>S2</b>	Oven ON indicator light
<b>PR</b>	Oven programmer
<b>F2</b>	Rotisserie selector (switch)
<b>GIR</b>	Rotisserie motor
<b>LF</b>	Oven lamps
<b>IH</b>	Induction cooktop
<b>S</b>	Oven bottom heating element
<b>C</b>	Oven top heating element
<b>G</b>	Oven grill heating element
<b>CIR</b>	Oven fan (circular) heating element
<b>V</b>	Oven fan motor
<b>CF</b>	Cooling fan motor
<b>M</b>	Terminal block
<b>T</b>	Earth connection

## 14 Using your oven for the first time

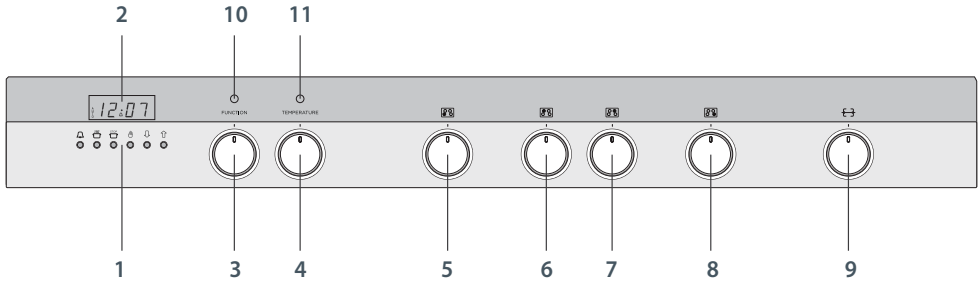





Fig. 14 Control panel

- |                    |                                |
|--------------------|--------------------------------|
| 1 Control buttons  | 7 Rear right zone              |
| 2 Clock display    | 8 Front right zone             |
| 3 Function dial    | 9 Rotisserie dial              |
| 4 Temperature dial | 10 Function indicator light    |
| 5 Front left zone  | 11 Temperature indicator light |
| 6 Rear left zone   |                                |

### Before using your new oven, please:

- 1 Read this user guide, taking special note of the 'Safety and warnings' section.
- 2 Remove all accessories and packaging. Peel the protective film off all surfaces and accessories.
- 3 Set the clock. The oven will not work until the clock has been set.
- 4 If your model has sliding shelf supports, check that these are fitted. If they aren't, see 'Care and cleaning' for instructions.
- 5 Slide in the shelves you will need, making sure that:
  - they are between the two wires of a shelf position;
  - the stop notches point down;
  - the guard rail is at the back.
  - Note: the grill tray should be positioned between the two wires of a shelf position and orientated as shown.
- 6 Heat the oven on maximum for:
  - 60 minutes in the  position
  - 30 minutes in the  position
  - 15 minutes in the  position
  - There will be a distinctive smell while you are conditioning your oven. This is normal, but make sure your kitchen is well ventilated during the conditioning.
- 7 Once cooled, wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.

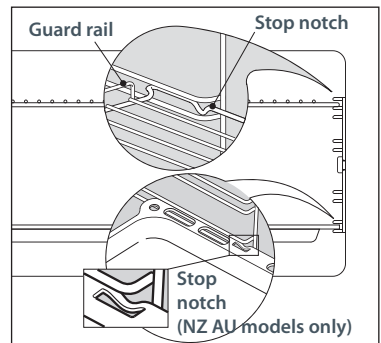








Fig. 15 Correct position of shelves and grill tray



## Buttons

-  sets the timer
-  sets the cooking time for automatic cooking
-  sets the stop time for automatic cooking
-  sets the clock, returns oven to manual mode, cancels automatic cooking
-  decreases time and beep volume
-  increases time

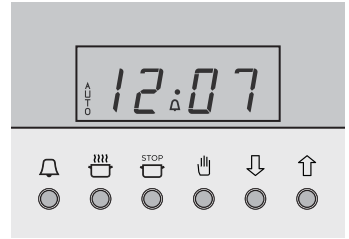






Fig. 16 Clock display and control buttons

## Illuminated symbols

	If the display shows	It means that...	Fore more information
A	<b>flashing with</b> 	The clock needs to be set.	<i>See instructions below.</i>
U	<b>steadily lit</b>	The oven is set for automatic cooking.	
T		Automatic cooking has finished or has been set incorrectly (the stop time is before the time of day)	<i>See section 'Automatic cooking'</i>
O	<b>flashing and beeping</b>		
	 steadily lit	The timer is set	
	 flashing and beeping	The time is up	<i>See section 'Using the electronic timer'</i>

## To set the clock

When the power to the appliance is turned on or restored after a power failure,  and AUTO will flash in the display.

- 1 Press .
- 2 Press  and  until you have the correct time of the day.

## 16 Using your oven

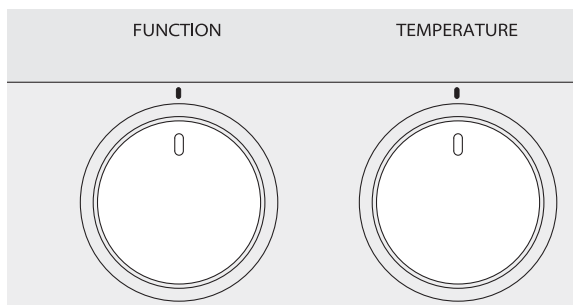


Fig. 17 Function and temperature dials

- 1 Select the function by turning the function dial. The oven lights will come on.
- 2 Select the temperature by turning the temperature control dial clockwise. The oven temperature indicator light, above the temperature dial on the control panel, will glow until the oven has reached the set temperature, and then it will go out. Note: the temperature indicator light may glow and go out again during cooking as the oven maintains the set temperature.
- 3 When you have finished cooking, turn the function and temperature control dials to the 0 (off) position.

Note: press the  button if **AUTO** is flashing or steadily illuminated.



## OVEN LAMP

Only the oven light comes on. It remains on in all the cooking functions.



## BAKE

The upper and lower heating elements come on. BAKE is the traditional method of cooking. It is best to cook on only one shelf at a time in this function. Ideal for large cakes and dishes that bake for several hours.



## GRILL

Grill is the most suitable function for 'finishing off' many meals, for example browning the top of potato gratin and frittata. Use Grill to toast bread or to grill your favourite chicken, fish and steak. Use with the oven door closed and the temperature set to a maximum of 225°C. For best results, use the topmost shelf position when you want quick browning (eg toast).



## DEFROST

Only the oven fan comes on. Use with the temperature dial set to 0 (off). The fan circulates air around the oven, speeding up the defrosting process by approximately 30%.  
Note: this function is not for cooking food.



## FAN FORCED

The circular heating element and the fan come on. The oven set on FAN FORCED can cook several different foods together. Use FAN FORCED for multi-shelf cooking.



## FAN GRILL

Both the grill and the fan come on. Use with the oven door closed and the temperature set to a maximum of 225°C. Ideal for roasting tender cuts of meat and poultry. Use lower shelf positions for larger items eg a whole chicken.



## PASTRY BAKE

Excellent for sweet and savoury pastry foods, for moist breads and brownies and cookies that you want extra chewy.



## FAN BAKE

The upper and lower heating elements and the fan come on. Ideal for dishes like lasagne that need to brown on top and also single trays of small cakes or biscuits that bake in less than an hour.

### **Important!**

*Safe food handling: leave food in the oven for as short a time as possible before and after cooking or defrosting. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.*

## 18 Cooking functions

### Notes on baking:

- Preheat the oven before baking.
- Do not place anything, including water or ice, on the oven floor.
- Remove the fat filter before baking.
- Use the fat filter when roasting meat and poultry on FAN BAKE, FAN GRILL or FAN FORCED. It helps to keep your oven clean and reduces splatter and smoking.
- Always clean the filter after every use. See 'Care and cleaning'.
- Remove the fat filter before baking.

### Baking chart

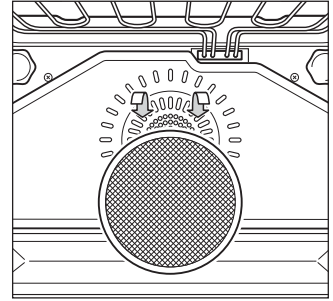


Fig. 18 Fat filter

- The settings in the following chart are guidelines only. Follow the instructions in your recipe or on packaging and be prepared to adjust the oven settings and baking times to achieve the best possible results for you.
- Shelf positions are counted from the oven floor up (1 is the lowest, 4 or 6 the highest).
- Arrange oven shelves before you turn the oven on, then preheat the oven to the required temperature (until the temperature indicator light goes out).
- Single shelf positions below use the flat oven shelf; where a multi shelf arrangement is recommended, the higher position uses the step-down shelf.
- Due to the width of the oven, a single shelf can usually accommodate double the standard recipe.

Food	Note on arrangement	Shelf position(s)	Best function	Temperature (°C)	Time
Small cakes	single shelf	2	<b>Bake</b>	180-190	20-30 mins
	multi shelf	1 and 3	<b>Fan Forced</b>	160-170	30-40 mins
Scones	single shelf	2	<b>Bake</b>	210-230	15-20 mins
	multi shelf	1 and 3	<b>Fan Forced</b>	210-230	15-20 mins
Sponge	two small pans (20 cm), on single shelf	2	<b>Bake</b>	170-180	30-45 mins
	one large pan (26 cm)	2	<b>Bake</b>	175	30-40 mins
Light fruit cake	two pans (21 cm) on single shelf	2	<b>Bake</b>	155-165	1 hr 30 mins
Rich fruit cake	exact baking time will depend on size	2	<b>Bake</b>	130-150	3-6 hrs
Apple pie	single shelf	1	<b>Bake</b>	185	35-45 mins
Custard tart	single shelf	1	<b>Bake</b>	180-200, then 140-150	15, then 30-40 mins
Quiche	single shelf	1	<b>Bake</b>	180-200	30-40 mins
Meringues	single shelf	1	<b>Bake</b>	100-120	1 hr
Bread rolls	single shelf	1	<b>Bake</b>	210-230	15-20 mins
Muffins	2 x 12 muffin trays on single shelf	3	<b>Fan Forced or Fan Bake</b>	190-200	10-15 mins
Pastry case (baked 'blind')	one 21 cm flan tin	1	<b>Pastry Bake</b>	200	10 mins with beans, then 10 mins without

- 1 Prepare the rotisserie supports.
  - Place the grill tray on the benchtop.
  - Insert the supports into the lock studs.
  - Push the supports all the way down to lock them in firmly.
- 2 Secure the meat.

## Important!

**Take care, the forks are sharp!**

When securing the meat, ensure that:

- the skewer goes through the centre of the meat
- the forks hold the meat firmly in place
- the fork screws are tightened
- there are no loose or projecting parts. Poultry should be trussed.

Note: the rotisserie can rotate up to 6 kg of meat.

- 3 Position the skewer on the supports.
  - Place the skewer on the supports, and check that the meat does not touch the grill tray.
  - Twist the handle off. It must not be left in the oven.
- 4 Place the rotisserie in the oven.
  - Slide the grill tray all the way to the back on shelf position 1.
  - Push the skewer through the hole cover on the right-hand wall of the oven, then insert it fully into the rotisserie drive hole.
- 5 Start the rotisserie
  - Check that the fat filter is in place.
  - Select the FAN GRILL function.
  - Set the temperature to 180 °C.
  - Turn the the rotisserie dial to ①.

## Important!

- Always ensure that poultry is cooked thoroughly.
- During use, the rotisserie components become hot. If you leave the oven door open after using the rotisserie, parts of the control panel may also become hot. Use oven mitts and take extra care, especially when removing the rotisserie support rack from the hot oven.
- Always clean the fat filter after every use. See 'Care and cleaning'.

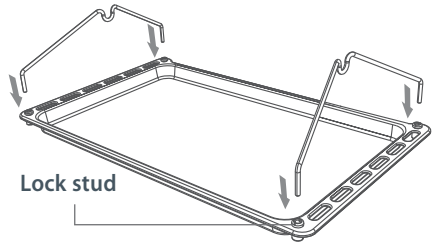


Fig. 19a Prepare the rotisserie supports

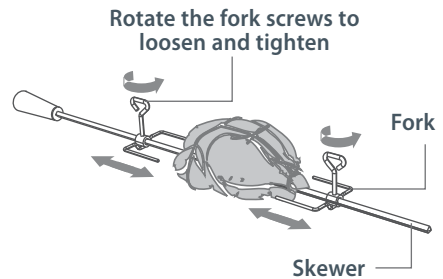


Fig. 19b Secure the meat

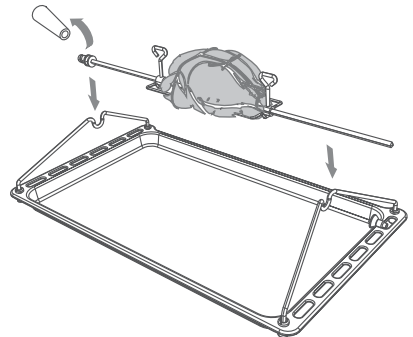


Fig. 19c Position the skewer on the supports

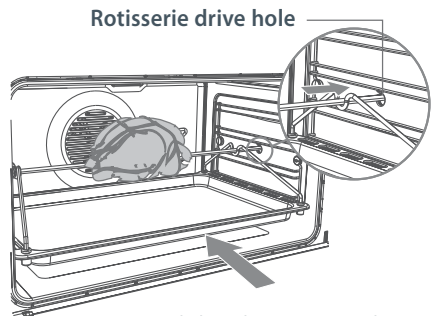


Fig. 19d Place the rotisserie in the oven

## 20 Using the electronic timer

You can use the timer at any time, even when the oven is not in use.

### **Important!**

*The timer does NOT turn the oven off.*



Fig. 20 Clock display and control buttons

### To set the timer

- 1 Press . will show and the symbol will start flashing.
  - 2 Press and to set the time you want (up to 23 hours and 59 minutes, in 1-minute steps).
- After a few seconds, the clock will show the time of day within the symbol steadily lit. The timer is now counting down.

### To check the remaining time

Press .

### To cancel the timer

- 1 Press .
  - 2 Press until the time is reset to .
- After a few seconds, the clock will show the time of day

### When the set time is up

- The timer will beep and the symbol will flash. Press to stop the beeping and turn the timer off.
- After a few seconds, the clock will show the time of day.

### To adjust the beep volume




Press to hear the next volume level. The last one selected will be stored.

## To set the oven for automatic cooking




### 1 Set the oven:

- Check the clock shows the correct time (eg 12:07).
- Select the function and set the temperature.  
The oven will turn on.

### 2 Set the cooking time:

- Decide how long the food will take to cook, allowing time for preheating if necessary (eg 40 minutes).
- Press .
- Use  and  to set the cooking time. AUTO will show in the display.

### 3 Set the stop time:

- Decide when you want your food to be ready by (eg 13:30).
- Press .
- Use  and  to set the stop time.

You can turn the oven on manually and set it to turn off automatically by setting the stop time (step 3 above).

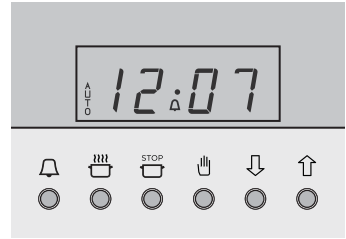






Fig. 21 Clock display and control buttons

### When automatic cooking is set

- If there is time before cooking starts, the oven will turn off and the current time of day and AUTO will show in the clock display, indicating that the oven is set for automatic cooking. Note: the cooling fan may stay on.
- The oven will automatically turn on at the required time (eg 12:50) and turn off at the set stop time (eg 13:30).
- To see the remaining cooking time, press .
- To see the set stop time, press .
- To cancel automatic cooking, press  and turn the function and temperature dials to 0 (off).

### When the stop time is reached

- The oven will turn off, the timer will beep and AUTO will flash.
- 1 Press  to stop the beeping and return the oven to manual mode.
  - 2 Turn the function and temperature dials to 0 (off).

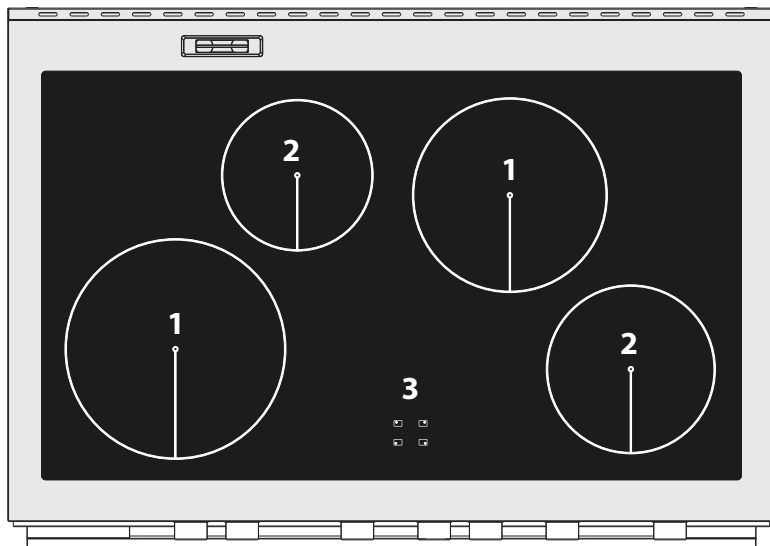


Fig 22 Cooktop layout

- 1 2300 W (3000 W \*) zone
- 2 1400 W zone
- 3 Cooking zones display

\* Maximum power output when set for PowerBoost (see section 'Using your cooktop's special features')

***Important!***

*Disconnect the appliance from the mains if the ceramic glass is cracked and contact Customer Care. Metallic objects such as knives, forks, spoons and lids should not be placed on the cooktop surface since they can get hot.*



## Cooking zones display

The ceramic cooktop is fitted with induction cooking zones. These circular zones are controlled by separate dials positioned on the control panel below.



Fig 23 Cooking zones display



At the front, is the display for the cooking zones (one for each zone). Each zone display is activated by its corresponding control dial and displays:

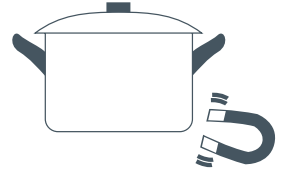
	= Cooking zone Off (not activated)
	= Cooking zone On (activated but not operating). If all the zones are in zero setting, the display switches off automatically (cooking zones Off) after about 10 seconds.
-	= Power levels
	= Auto Heat-reduce feature
	= PowerBoost feature
	= Hot Surface indicator
	= Pan detection indicator
	= Childlock

Note: each lit figure refers to the relevant cooking zone

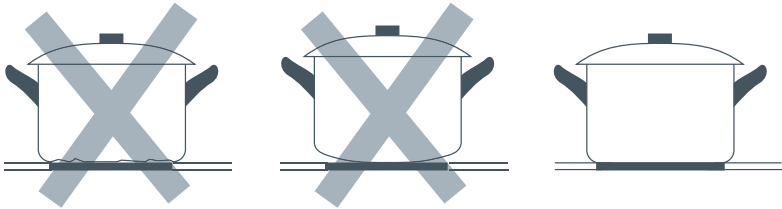
## Choosing the right cookware

### Important!

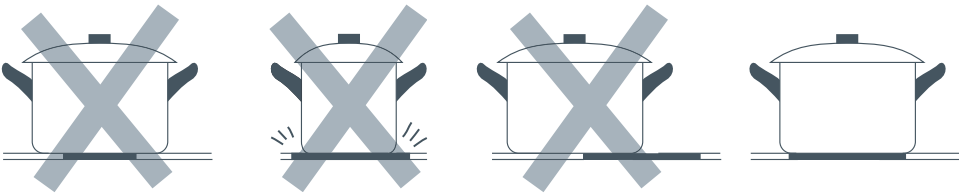
- Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.
- If you do not have a magnet:
  - 1 Put some water in the pan you want to check.
  - 2 Place a suitable pan on the cooking zone you wish to use. Make sure the bottom of the pan and the surface of the cooking zone are clean and dry. Turn on the cooking zone.
  - 3 If  does not flash in the display and the water is heating, the pan is suitable. Note: If the pan detection symbol  does appear on the display, your pan is not suitable and the cooktop will not operate. After 10 minutes without detecting any pan, the cooking zone switches off automatically and can only be switched on after the control dial has been returned to "0" (Off).
- Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, earthenware.



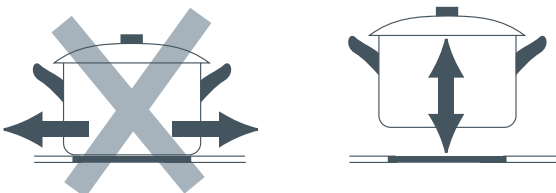
Do not use cookware with jagged edges or a curved base.




Make sure that the base of your pan is smooth, sits flat against the glass, and is approximately the same size as the cooking zone. Always centre your pan on the cooking zone.



Always lift pans off the cooktop– do not slide, or they may scratch the glass.



## ***Important!***

*the cooking zones will not operate if the pan diameter is too small (  will appear on the cooking zone display). To correctly use the cooking zones follow the indications given in the following table.*

Induction cooking zone	Minimum pan diameter recommended	Maximum pan diameter recommended
Front right	110 mm	240 mm
Rear right	145 mm	300 mm
Rear left	110 mm	240 mm
Front left	145 mm	300 mm

Note: some types of pans can cause noise when used on an induction cooking zone. This noise does not mean any failure on the appliance and does not influence the cooking operation.

## 26 Using your induction cooktop

### Control dials

Each cooking zone is activated by a separate control dial positioned on the control panel. The functions are arranged on the actual dial itself.

If a cooking zone is not turned off ('0' position) the electronic system automatically switches it off after a pre-set time ranging from 90 minutes to 6 hours, depending on the power setting.

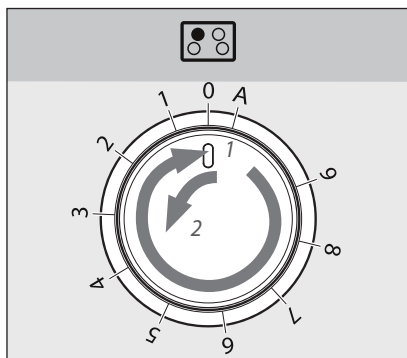


Fig 24 Control dial - rear left & front right zone

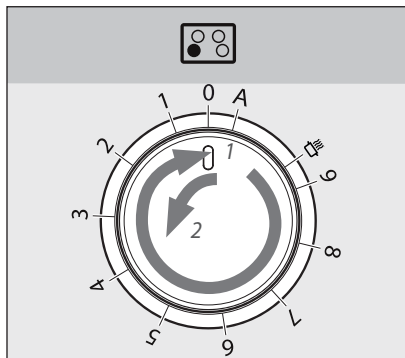




Fig 25 Control dial - front left & rear right zone

### Power level

Turn the dial clockwise to set the desired power level between **1** (minimum) and **9** (maximum). The power level can be modified at any time by turning the dial clockwise or anti-clockwise to a different setting.


The cooking zone display shows the selected level.


### Hot Surface Indicator

When the temperature of a cooking zone is still hot, the relevant Hot Surface indicator  lights up on the display to alert you of the hot surface. Avoid touching the cooktop surface over the cooking area. Please pay special attention to children. When the  is lit on the display, it is still possible to start cooking again; just turn the control dial to the required power level. The indicator will disappear when the surface has cooled down to a safe temperature.

### Childlock



When not using the induction cooktop, set the Childlock to prevent children from accidentally switching on the cooking zones.

Ensure all cooking zones are switched Off ('0' position), then turn the control dials of the left cooking zones simultaneously to the left ('A' setting) and hold the dials in this position until  lights up on the cooking zones display; then release the dials.

To deactivate the childlock repeat the same procedure until  lights up on the cooking zones display; then release the dials.

## Using the Auto Heat-reduce feature

*This feature is available on all the cooking zones*

Turn the control dial anti-clockwise to the 'A' setting and then release the dial (after the 'beep'); the  symbol lights up on the corresponding cooking zone display. Within 5 seconds turn the dial to the desired power level (between 1 and 9); once a setting has been selected,  and the chosen power level will flash in alternation on the control panel display.

This feature allows the cooking zone to operate at the maximum power (100%) for a time proportional to the selected power level; after this time the cooking zone will operate at the selected level.



While this feature is operating it is possible, at any time, to increase the selected power level but it is not possible to decrease the power.

The Auto Heat-reduce feature can be disabled by turning the dial anti-clockwise to a lower power level, turning the dial to the '0' (Off) position or by selecting the PowerBoost feature.


Note: If removing the pan from the cooking zone before the programme has been completed, the Auto Heat-reduce feature will be completed with the remaining time if the pan is put back on the cooking zone within 10 minutes.


## Using the PowerBoost feature

*This feature is available on the front left/rear right zones only.*

Turn the control dial clockwise to set the maximum power level (9), then turn clockwise again to the  setting and release the dial (after the 'beep'); the control dial returns to the maximum setting (9) automatically and the  symbol lights up on the corresponding cooking zone display. The PowerBoost feature is now on.

This feature allows the cooking zone to operate at the PowerBoost maximum power (above the rated power) for a maximum of 5 minutes; it could be used, for example, to rapidly heat up a large amount of water.

The PowerBoost feature can be disabled by turning the dial anti-clockwise to a lower power level, turning the dial to the '0' (Off) position or by turning the dial again to the  setting; in this case the cooking zone operates at the power level 9.

Note: if a cooking zone is still hot, it is not possible to use the PowerBoost feature and  will flash if you try to activate. The cooking zone is automatically set to the maximum power level (9). The PowerBoost feature is always limited to a maximum of 5 minutes. You can activate the PowerBoost feature again after 5 minutes.

## **Important!**

*The PowerBoost feature is not suitable for use with non water based cooking.*

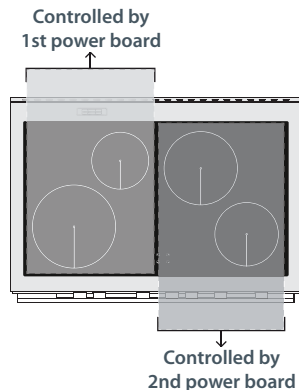
*Do not use this function for heating oil (e.g. deep fat frying). The power density may be too high and it could damage the cookware.*

## Maximum usable power for the cooking zones

The right and left cooking zones are controlled by two separate power boards and the maximum total power per each power board is 3700 W.

Should the cooking zones of one power board require more than 3700 W, the last selected power level has priority and the power of the other cooking zone is automatically reduced to the remaining power available.

If this occurs, the cooking zone will display a flashing figure for about 3 seconds before automatically displaying the new power level.



This means for example that:

- When setting PowerBoost for the second zone, the setting for the other zone could be reduced to the remaining power available.
- When setting PowerBoost for a zone and then another setting on the second zone, if the total power exceed 3700 W the PowerBoost feature is automatically turned off and the power reduced to the maximum power available.

## Thermal protection

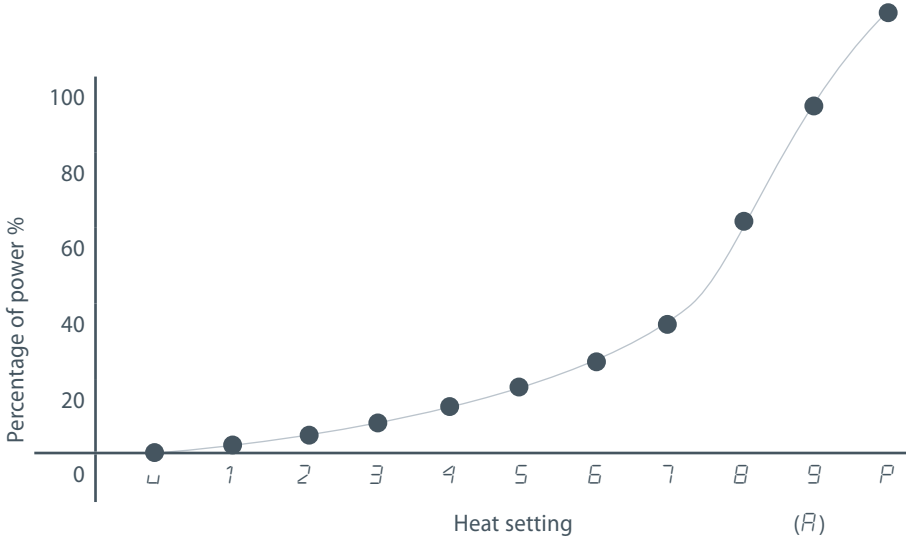
The induction cooktop is fitted with safety devices to protect the electronic system and to protect each cooking zone from overheating.

In case of overheating, one of the following automatic functions could be started by the electronic system:

- PowerBoost feature automatically turned off and power reduced;
- one or more cooking zone switched off;
- cooling fan motor of the induction unit switched on.

## Heat settings

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the cooktop to find the settings that best suit you. In general, the lower heat settings offer a more gradual control, whereas the higher heat settings have a more pronounced step change in power.



Heat setting	Suitability
1 - 2	<ul style="list-style-type: none"> <li>■ delicate warming for small amounts of food</li> <li>■ melting chocolate, butter, and foods that burn quickly</li> </ul>
3 - 4	<ul style="list-style-type: none"> <li>■ gentle simmering</li> <li>■ cooking rice</li> </ul>
5 - 6	<ul style="list-style-type: none"> <li>■ rapid simmering</li> <li>■ pancakes</li> </ul>
7 - 8	<ul style="list-style-type: none"> <li>■ sautéing</li> <li>■ cooking pasta</li> </ul>
9	<ul style="list-style-type: none"> <li>■ stir-frying</li> <li>■ searing</li> </ul>
P	<ul style="list-style-type: none"> <li>■ boiling water</li> </ul>

*Note: the settings and suitability shown are subject to variability due do differences in cookware construction.*

### ***Important!***

*Before you start cleaning your cooker, please:*

- *Read these cleaning instructions and the 'Safety and warnings' section at the start of this user guide.*
- *Turn the cooker off at the wall.*
- *Make sure the cooker is a safe temperature to touch.*
- *Do not use a steam cleaner.*
- *Do not keep flammable substances in the oven.*

### **General advice**

- Wipe down the cooktop and wipe out the oven after every use.
- Wipe up spills. Avoid leaving alkaline or acidic substances (such as lemon juice or vinegar) on the surfaces.
- Do not use cleaning products with a chlorine or acidic base (ie citrus-based cleaners).

### **Cleaning the outside of the cooker**

### ***Important!***

- *Do not use abrasive cleaners, cloths or pads on the outside surfaces.*
- *Immediately wipe off any caustic cleaners if they are spilled onto the oven door handle.*

Wipe the outside surfaces often, using warm water and a mild household detergent. The stainless steel may also be cleaned with a suitable cleaner and polish.

Note: if you choose to use a commercial stainless steel cleaner, please read the label to make sure it does not contain chlorine compounds as these are corrosive and may damage the appearance of your cooker.



## Caring for your cooktop

### ***Important!***

- *Some heavy-duty and nylon scourers can scratch the ceramic glass of your cooktop. Always read the label to check if your scourer is suitable for cleaning ceramic glass cooktops.*
- *Use ceramic glass cleaner on the cooktop while it is warm to touch. Rinse and wipe dry with a clean cloth or paper towel. The cooktop may become stained if cleaning residue remains.*
- *Remove any food, spillovers or grease from the cooktop while it is still warm using a razor blade scraper suitable for ceramic glass surfaces. Do not use knives or any other sharp object for cleaning. Take extra care to avoid damaging the seal at the edges of the ceramic glass surface.*
- *Do not use cleaning products with a chlorine or acidic base.*

## Metallic stains

Copper-based or aluminium cookware may cause metallic staining. These stains show as a metallic sheen on the cooktop. If the cooktop is not cleaned after every use and the stains are allowed to burn onto the surface, they may react with the glass and will no longer be removable. To help prevent such damage, clean the cooktop after every use and apply a glass cooktop conditioner.

## Cleaning melts and spillovers

Anything that melts onto the ceramic glass surface or food spills with a high sugar content may cause pitting of the ceramic glass surface if they are left there to cool. Examples include:

- plastic wrap
  - melted aluminum foil
  - sugar, sugary syrups, jams and jellies
  - vegetables and vegetable water with a high sugar content eg peas, sweet corn, beetroot.
- Remove these spills immediately with a special razor blade cooktop scraper, taking care not to scratch the glass. Follow the steps below:
- 1 Turn the element off and carefully scrape the spill to a cool area of the cooktop surface.
  - 2 Clean the spill up with a cloth or paper towel.
  - 3 As soon as the cooktop is cool enough to safely touch, clean with cooktop cleaner.

## Cleaning the stainless steel surround strip

- To remove fingerprints and other marks, wipe with a clean damp cloth and dry with a lintfree cloth.

### Cleaning the inside of your oven

- Do not use abrasive cleaners, cloths or pads to clean the enamel.
- To make cleaning easier, you can remove the side racks, the oven door, and the fat filter.

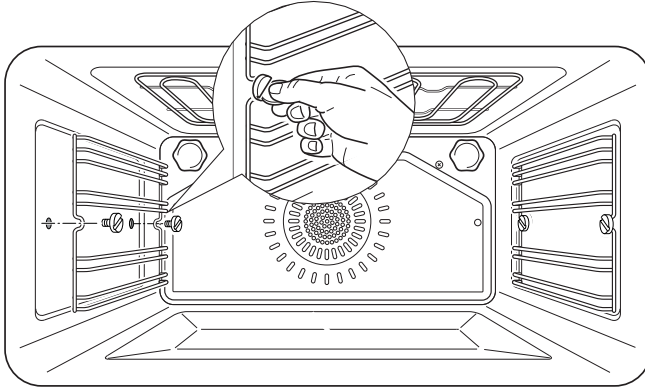


Fig. 26 Removing the side racks

### Drop-down grill element

- To lower the grill element: use a flat-head screwdriver or a small coin to loosen the element fixing screws.
- When you have finished cleaning the oven ceiling, raise the grill element and screw the element fixing screws back onto the studs. Make sure that the fixing screws are tightened and the element is held securely in place. The grill element itself is self-cleaning.

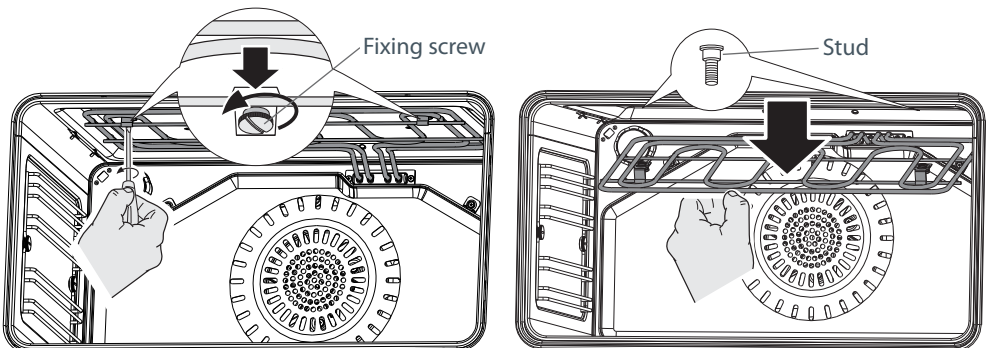


Fig.27 Drop-down grill element

## Cleaning the enamel cavity

Clean the enamel on the inside of the oven when it has cooled down, using household detergents or an ammonia-based cleaner. You may use 'off the shelf' oven cleaners, if you carefully follow the manufacturers' instructions.

## Cleaning the fat filter

Clean the fat filter after every use. If the filter is not cleaned, it will block and shorten the life of the fan element. If the filter is lightly soiled, place it in a dishwasher on normal wash. If the filter is very dirty, place in a saucepan with either two tablespoons of clothes washing powder, or one tablespoon of dishwashing powder. Bring to the boil and leave to soak for at least 30 minutes. Rinse the filter in clean water and dry.

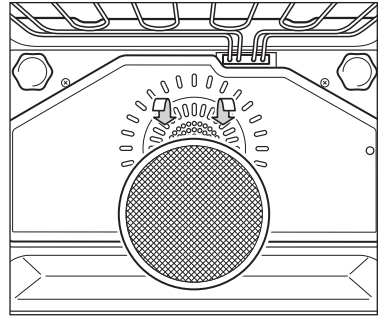


Fig. 28 Fat filter

## Cleaning the grill tray and shelves

Clean these in hot, soapy water.

After cleaning slide in the shelves, making sure that:

- they are between the two wires of a shelf position;
- the stop notches point down;
- the guard rail is at the back.
- Note: the grill tray should be positioned between the two wires of a shelf position and orientated as shown.

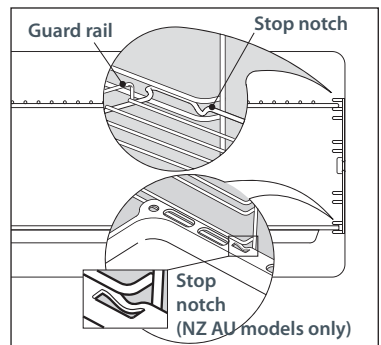


Fig. 29 Oven shelves and grill tray

### Fitting and removing the sliding shelf supports

When fitting the sliding shelf supports, make sure that you fit:

- the side racks first
- the slides to the top wire of a shelf position
- both sides of each pair of slides
- both slides on the same level.

### **Important!**

*Remove the side racks first to make removing the sliding shelf supports easier.*

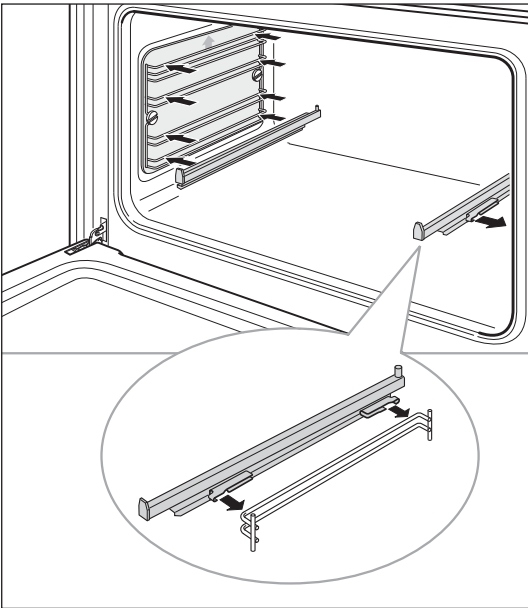


Fig. 30a Fitting the sliding shelf supports

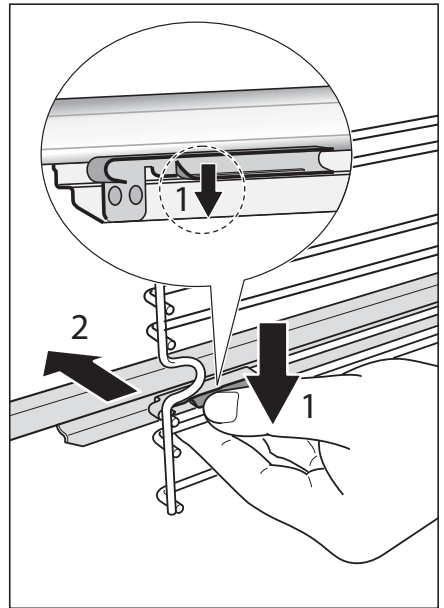


Fig. 30b Removing the sliding shelf supports

## Storage compartment

The storage compartment is accessible through the pivoting panel (Fig.31).

### **Important!**

*Do not store flammable material in the oven or in the storage compartment.*

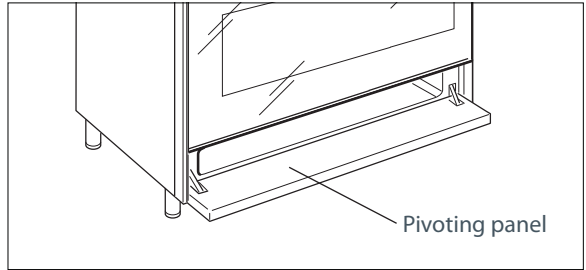


Fig. 31 Storage compartment

## Replacing the oven lamp

- 1 Turn the power to the cooker off at the wall.
- 2 Let the oven cavity and the heating elements cool down.
- 3 Twist the lamp cover off.
- 4 Remove and replace the halogen lamp with a new one suitable for high temperatures (300°C) with the following specifications: 220-240V, E14 and same wattage as the lamp being replaced (check wattage stamped on the lamp).

### **Important!**

*Never replace the bulb with bare hands; contamination from your fingers can cause premature failure. Always use a clean cloth or gloves.*

- 5 Twist the lamp cover back on
- 6 Set the clock.

Note: oven bulb replacement is not covered by your warranty.

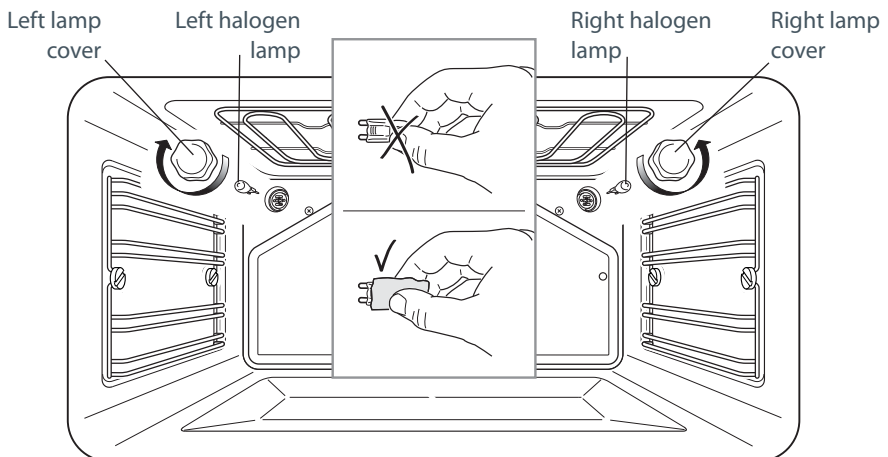


Fig.32 Replacing the oven lamp

## Removing and replacing the inner door glass pane for cleaning

If you wish to clean the inner glass of the door, make sure you follow the precautions and instructions very carefully.

Replacing the glass pane and the door incorrectly may result in damage to the appliance and may void your warranty.

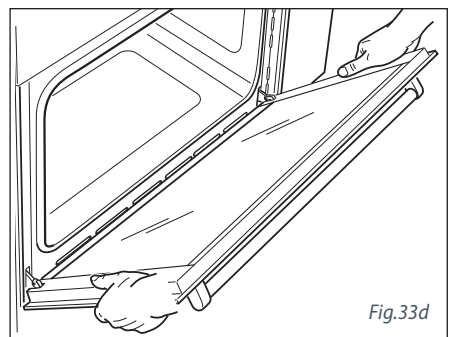
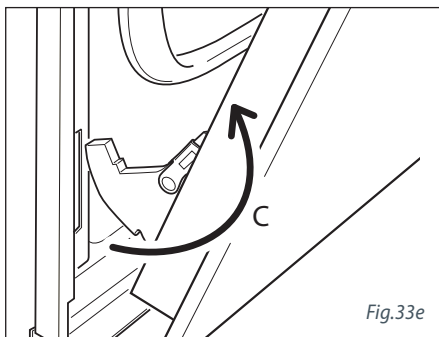
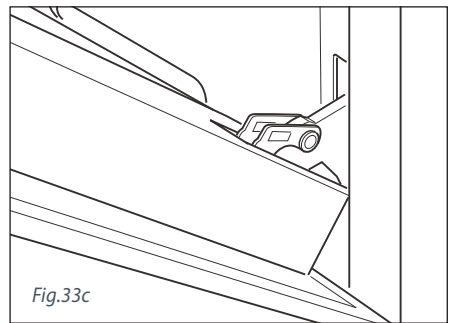
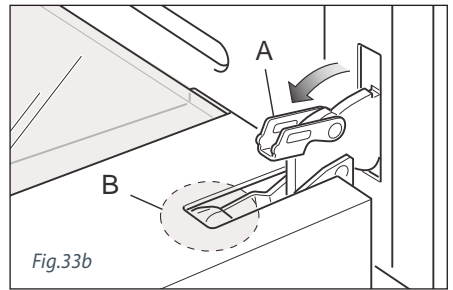
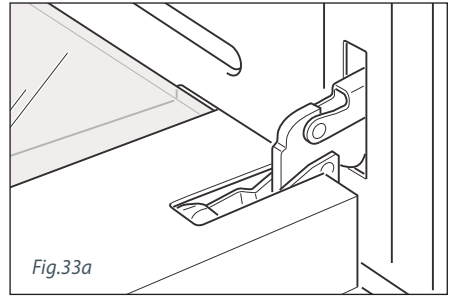
### ***Important!***

- Take care, the oven door is heavy. If you have any doubts, do not attempt to remove the door.
- Make sure the oven and all its parts have cooled down. Do not attempt to handle the parts of a hot oven.
- Take extreme care when handling the glass pane. Avoid the edges of the glass bumping against any surface. This may result in the glass shattering.
- ***CAUTION: Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.***
- If you notice any sign of damage on any of the glass panes (such as chipping, or cracks), do not use the oven. Call your Authorised Service Centre or Customer Care.
- Make sure you replace the glass pane correctly. Do not use the oven without glass pane correctly in place.
- If the glass pane feels difficult to remove or replace, do not force it. Call your Authorised Service Centre or Customer Care for help.
- Note: service visits providing assistance with using or maintaining the oven are not covered by your warranty.

## Removing the oven door

The oven door can easily be removed as follows:

- Open the door to the full extent (fig. 33a).
- Open the lever 'A' **completely** on the left and right hinges (fig. 33b).
- Hold the door as shown in fig. 33e.
- Gently close the door (fig. 33c) until left and right hinge levers 'A' are hooked to part 'B' of the door (fig. 33b).
- Withdraw the hinge hooks from their location following arrow 'C' (fig. 33d).
- Rest the door on a soft surface.



### Removing the inner pane of glass

The oven door is fitted with two glass panes:

To clean all panes on both sides it is necessary to remove the inner pane as follows:

#### Remove the inner glass retainer

- 1 Remove the oven door and place it on a soft surface.  
*IMPORTANT: The door shall be placed horizontally as per Fig. 34.*
- 2 Press down on both tabs to release the glass retainer.
- 3 Remove the glass retainer.

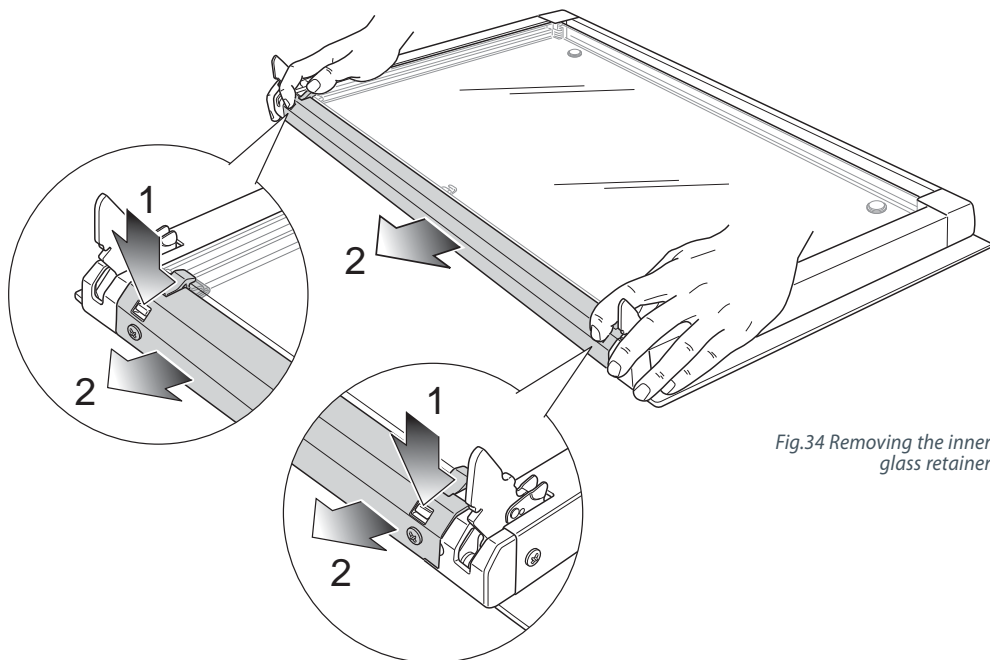
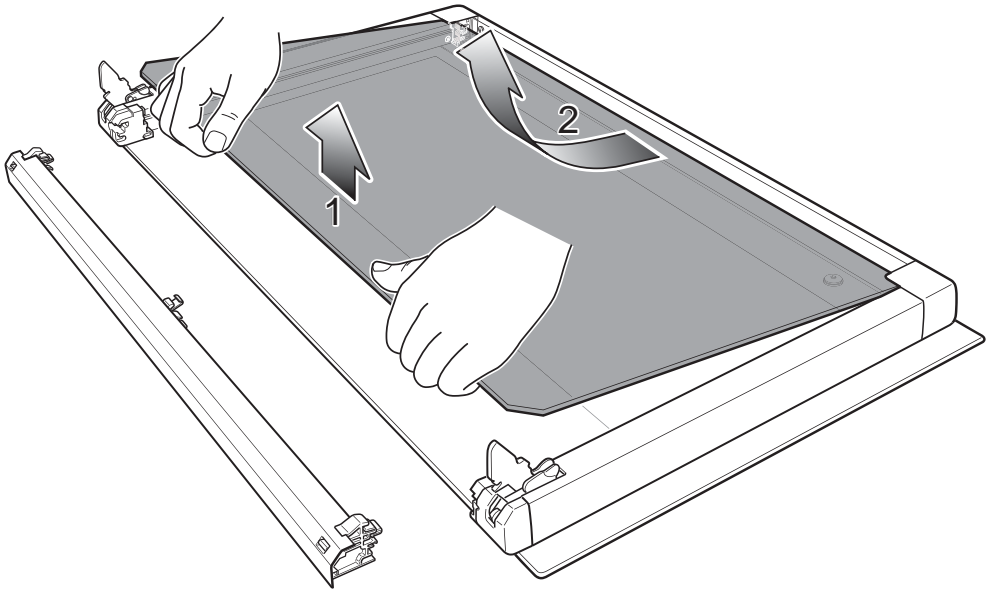


Fig.34 Removing the inner glass retainer



## Remove the inner glass pane

Lift and remove the inner pane slightly, as shown in the figure 35.



*Fig.35 Removing the inner glass pane*

### After cleaning, replace the inner glass pane

When replacing the inner glass pane, make sure that:

- You replace the pane correctly, as shown. The pane must be in the position described below in order to fit into the door and to ensure that the appliance operates safely and correctly.
- You take extra care not to bump the edges of the glass against any object or surface.
- You do not force the pane into place. If you are experiencing difficulties replacing the pane, remove it and start the process again from the beginning. If this still does not help, call Customer Care.
- Check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.
- Check that the gasket 'A' is in place (Fig. 36). If not, correctly place the gasket in the top edge of the inner glass (in the centre).

- 1 Insert the inner glass pane in the uppermost pair of grooves and push it slightly (arrow 1 in figure 49).
- 2 Gently lower into place (arrow 2 in figure 36).

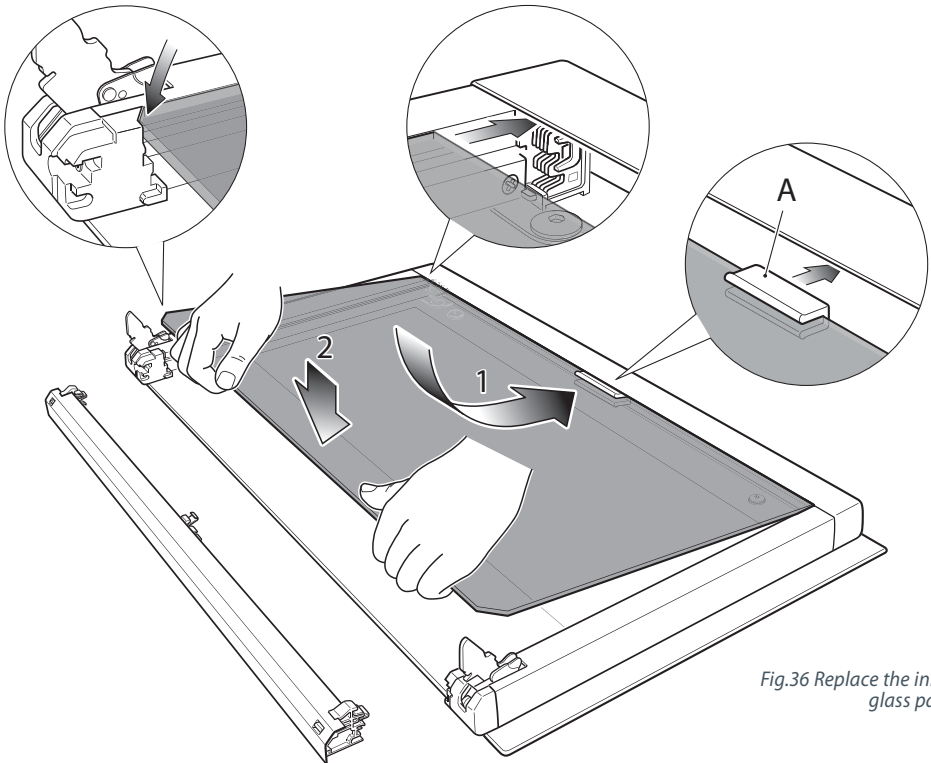


Fig.36 Replace the inner glass pane

## Replace the glass retainer

- 1 Position the glass retainer, as shown in the figure 37. It should sit on the bottom edge of the outer glass. Check that the clamps 'M' are not deformed or damaged.
- 2 Gently push the glass retainer back into place. You should be able to hear the tabs on both sides click as they lock the glass retainer in.

### **Important!**

*Make sure the glass retainer is correctly and firmly in place and that the glass pane is secure.*

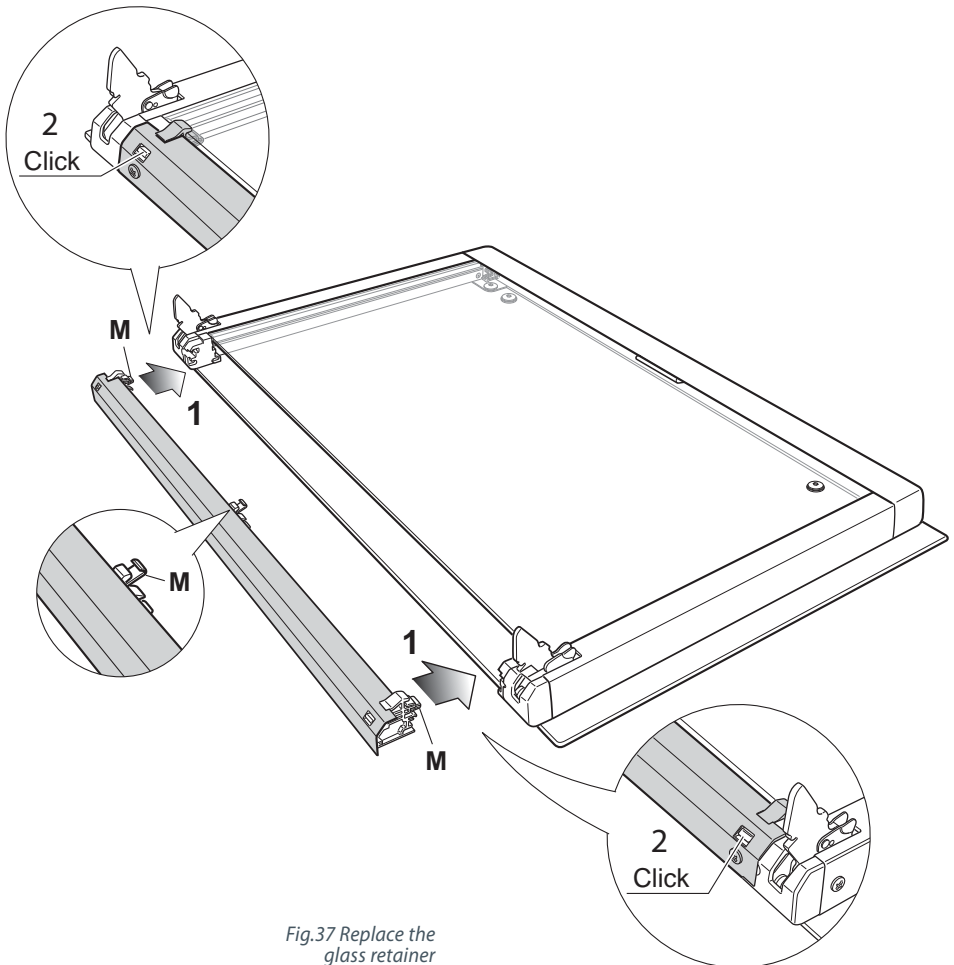
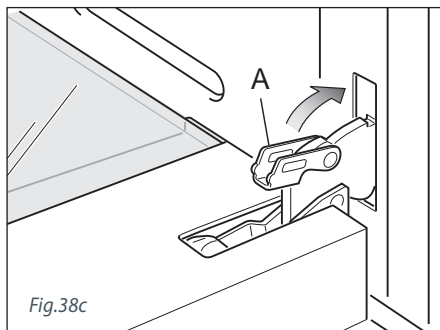
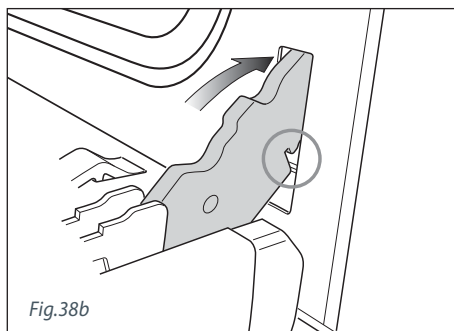
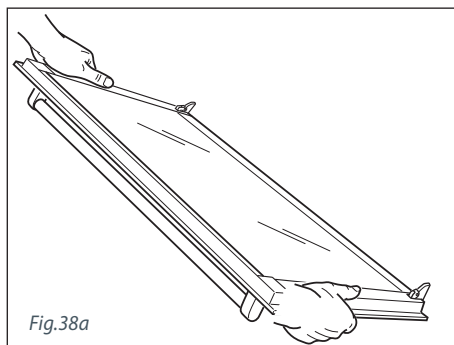


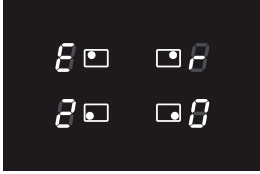
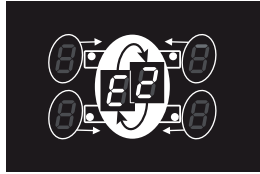
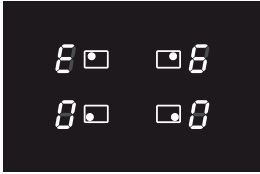
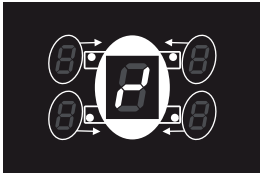
Fig.37 Replace the glass retainer

### Refit the door

- 1 Hold the door firmly (fig.38a).
- 2 Insert the hinge tongues into the slots, making sure that the groove drops into place as shown in the figure 38b.
- 3 Open the door to its full extent.
- 4 Fully close the levers 'A' on the left and right hinges, as shown in the figure 38c.
- 5 Close the door and check that it is properly in place.



## Error codes on the cooking zones display

Error code	Example	What to do
Erxx or Ex (not E2 or EH)  or  display not operative		<ol style="list-style-type: none"> <li>1 Switch off the cooker and disconnect it from the mains.</li> <li>2 Wait for about 1 minute, then reconnect the cooker and turn on the cooking zones.</li> <li>3 Wait for about 1 minute and if the error message does not appear again the cooking zones can be used.</li> <li>4 If the error message does not disappear repeat step from 1 to 3.</li> <li>5 If the problem continues do not use the induction cooktop (only use the oven) and contact your Authorised Service Centre.</li> </ol>
E2 or EH		<p>'E' and '2' alternating for one or more cooking zones. This indicates an overheating of the cooking zone/s.</p> <ol style="list-style-type: none"> <li>1 Switch off the cooking zone/s and leave to cool.</li> <li>2 If the problem continues do not use the induction cooktop (only use the oven) and contact your Authorised Service Centre.</li> </ol>
E6 or  display not operative		<p>The cooker has been incorrectly connected. The appliance should be connected to the appropriate power supply by a qualified technician.</p>
Symbol as per side figure		<p>This indicates an incorrect operation of one or more cooking zone control dial.</p> <ol style="list-style-type: none"> <li>1 Turn the cooking zone control dials to the '0' (Off) position, then switch off the cooker and disconnect it from the mains.</li> <li>2 Wait for about 1 minute, then reconnect the cooker and turn on the cooking zones.</li> <li>3 Wait for about 1 minute and if the error message does not appear again the cooking zones can be used.</li> <li>4 If the error message does not disappear repeat step from 1 to 3.</li> <li>5 If the problem continues do not use the induction cooktop (only use the oven) and contact your Authorised Service Centre.</li> </ol>

## Troubleshooting chart

Problem	Possible causes	What to do
<b>The cooktop cannot be turned on.</b>	No power.	Make sure the cooker is connected to the power supply and that it is switched on at the wall. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call your Authorised Service Centre or Customer Care.
<b>The glass is being scratched.</b>	Rough-edged cookware.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'.
	Unsuitable, abrasive scourer or cleaning products being used.	See 'Care and cleaning'.
<b>Some pans make crackling or clicking noises.</b>	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for induction cookware and does not indicate a fault.
<b>The cooktop makes a low humming noise when used on a high heat setting (especially PowerBoost).</b>	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
<b>Fan noise coming from the cooktop.</b>	A cooling fan built into your cooktop has come on to prevent the electronics from overheating. It may continue to run even after you've turned the cooktop off.	This is normal and needs no action. Do not switch the power to the cooktop off at the wall while the fan is running.
<b>Pans do not become hot and  appears in the display.</b>	The cooktop cannot detect the pan because it is not suitable for induction cooking.	Use cookware suitable for induction cooking. See section 'Choosing the right cookware'.
	The cooktop cannot detect the pan because it is too small for the cooking zone or not properly centred on it.	Centre the pan and make sure that its base matches the size of the cooking zone.

## **Before you call for service or assistance ...**

Check the things you can do yourself. Refer to the installation instructions and your user guide and check that:

- 1 your product is correctly installed
- 2 you are familiar with its normal operation.

If after checking these points you still need assistance, please refer to the Service & Warranty book for warranty details and your nearest Authorised Service Centre, or contact us through our local website listed on the back cover.

## Warranty and service

This cooker has been designed and constructed in accordance with the following codes and specifications:

In New Zealand and Australia:

AS/NZS 60335-1 General Requirements for Domestic electrical appliances

AS/NZS 60335-2-6 Particular Requirements for Domestic electrical cooking appliances

AS/NZS 1044 Electromagnetic Compatibility Requirements.

In United Kingdom and Ireland:

Safety requirements of EEC Directive "Low voltage" 2006/95:

- EN 60335-1 General Requirements for Domestic electrical appliances

- EN 60335-2-6 Particular Requirements for Domestic electrical cooking appliances

Safety requirements of EEC Directive "EMC" 2004/108:


- EN 55014-1, EN 55014-2, EN 61000-3-2, EN 61000-3-3 Electromagnetic Compatibility Requirements

Requirements of EEC Directive 93/68.



European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE)  
(for European Union countries only)

GB This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol  on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

### Product details

Fisher & Paykel Ltd

Model ..... Serial No. ....

Date of Purchase ..... Purchaser .....

Dealer ..... Suburb .....

Town ..... Country .....









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